

Uncle Al's Perogy Casserole

<u>Single</u>	<u>Multiple</u>
1 kg	2 kg
500 gram	1 kg
1 -	2 -
1 can	2 can
- -	- -
1 can	2 can
- -	- -
- -	- -
250 gram	500 gram
- -	- -

Frozen Perogys
Lean Hamburger
Sweet Onions Coarsely Chopped
Condensed Mushroom Soup
Cream or Milk to partially dilute soup
Sauerkraut, drained
Pepper to taste
Montreal Steak Spice to taste
Cheddar Cheese, Shredded
Optional - Canned or Fresh Mushrooms (sliced).

- ☐ Preheat oven to 350 F (177 C)
- ☐ Spray deep baking dish with cooking spray.
- ☐ Layer 1/2 of perogys in bottom of pan
- ☐ Add 1/2 of the raw hamburger and 1/2 of the onions.
- ☐ Season with pepper and Montreal steak spice to taste
- ☐ Dilute the mushroom soup with the milk or cream just to the point that it can be poured.
- ☐ Optional - Add mushrooms to soup mixture.
- ☐ Pour 1/2 of the soup mixture over the first layer.
- ☐ Spread 1/2 of the sauerkraut over the first layer.
- ☐ Add remaining perogys, hamburger and onions as a 2nd layer. Season to taste.
- ☐ Add remaining soup mixture.
- ☐ Add remaining sauerkraut.
- ☐ Top with cheddar cheese.
- ☐ Bake covered at 350 F for 1 1/2 to 2 hours until internal temperature is 175 F.
- ☐ Remove cover for last 20 minutes to allow cheese to brown.
- ☐ Serve with a salad.

Yield: Single: 4, Multiple: 8 or more

Comments: 1) Leftovers can be frozen.
2) Makes a great put luck dish.